



The Owl & The Dust Devil 2015

Remolinos Vineyard, Agrelo, Mendoza, Argentina

ESTATE

Finca Decero has become recognized not only for having one of the highest quality vineyards in all of Mendoza, but also for catapulting into an elite group of the most highly regarded producers in Argentina. The wines all come from the single Finca Decero vineyard, and the winery's focus is entirely quality focused.

WINE

The Owl & The Dust Devil represents the wild side of Finca Decero, an exceptionally expressive and intense red blend that has as its core some of the specialties of Finca Decero. Its impact on the palate is matched by its groundbreaking Virtual Reality packaging.

VINEYARD

Soils: Low vigor, coarse and gravel-rich loams.

Farming: Certified sustainable and vegan. Minimal machinery is used – there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity, such as lechuza owls which prey on vine pests.

Grape Varieties: 39% Cabernet Sauvignon, 32% Malbec, 19% Petit Verdot, 10% Tannat.

WINEMAKING

Fermentation: 7 days cold soak; 10 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with greater concentration; 15 days extended maceration.

Aging: 18 months in French oak (40% new).

VINTAGE

Climate: The 2015 vintage was characterized by a particularly warm spring and early summer which brought forward harvesting by 10-15 days.

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JEB DUNNUCK

"The 2015 Owl & the Dust Devil is a blend of 39% Cabernet Sauvignon, 32% Malbec, 19% Petit Verdot and the rest Tannat that saw 18 months in 40% new French oak. This medium to full-bodied, elegant blend gives up plenty of black and blue fruits, violets/spring flowers, and a hint of menthol. It has outstanding purity of fruit, moderate tannin, and is already drinking great."